



ONLINE - Live and On-demand



EFFoST

Online event
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**INTERNATIONAL
CONFERENCE**

Break and poster sessions

10:30 - 11:00 Wednesday, 11th November, 2020

Presentation types Poster

Welcome to the online poster session. Each poster has its own online poster 'room', hosted by the poster presenter. You can join the poster discussion with the poster author, by entering the room with your microphone and camera on (using the buttons at the bottom of the screen), for an interactive poster discussion. A maximum of 15 attendees can visit each poster at one time, so should the room you are trying to enter be full, please move on to visit another poster and return again later in the session.

Key for posters:

SOYA - Student of the Year Awards and Nominees

T1 - Engineering consumer-orientated foods

T2 - Shaping the food chain sustainability

T3 - Enhancing the endurance, diversity and resilience of the food chain

P.T3.039 Utilization of heavy Greek sheep carcasses for the production of quality meat cuts

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Abstract

Sheep farming in Greece is an ancient practice that even today supports several families in rural areas. Greek sheep farming is mainly oriented towards dairy production. Nevertheless, the breeding conditions (mainly extensive) and the biodiversity of the aromatic plants of the Greek countryside could allow the production of high quality meat. Consumers prefer traditionally lighter carcass that are usually marketed as whole. Still heavier carcasses will ensure the production of cuts of meat of better quality. For this reason, ten selected carcasses of average weight of 27.06 kg were used in order to evaluate the quality of meat produced. Appropriate cuts according to the consumer preferences were made, resulting in the following i) forequarter (primal cut: 39.6%, secondary cut: 14.2%), front shank (2.6%), shoulder (13.6%), neck (5.5%); ii) chop/rack (primal cut: 29.3%, secondary cut 11.3%), loin chop (6.3%), flank (10.1%), chop trimmings (5.0%), and iii) leg (primal cut: 31.0%, secondary cut: 20.5%), rump (2.0%), shank back (3.6%), leg trimming (2.3%). An effort was made to perform cuts that use most of the carcass in order to reduce food waste and make good use of the animal's sacrifice. The palatability of selected primary cuts was evaluated according to a sensory panel. The microbiological and chemical properties of the cuts were evaluated according to standard methods. According to the results, the cuts of the leg and the chop / rack were considered of high quality, exhibiting better palatability and increased dietary properties. This research has been co-financed by the European Regional Development Fund of the European Union and Greek national funds through the Operational Program Competitiveness, Entrepreneurship and Innovation (Call RESEARCH - CREATE - INNOVATE, project code: T1EDK-05479).

Keywords

Sheep
Cuts
Quality